

Vergani



EL TIEMPO QUE NOS UNE JUMILLA DO CERRON "DEMETER"



Jumillia DO, Cerron, Jumilla, Spain

Taste	
	Dry Sweet
	
	Fruity / Soft Spicy / Herb
	
	Light Heavy / Rich
Vintage	2022
Notes	Ruby red, aromas of fresh red fruits and undergrowth, with light balsamic nuances. Fresh, juicy and fruity on the palate.
Vinification	Aging during 10 - 12 months in wooden barrels of 5.000 L
Grape varieties	100% Monastrell
Format	75 cl

CERRON

Bodega Cerrón is a family winery that also produces goat cheese and is located in Fuente Alamo in Albacete, which is part of the DO Jumilla. Nowadays it is the siblings Juanjo, Carlos and Lucía Cerdán who run the bodega and this is already the fourth generation. Cerrón has had several key moments throughout its history, such as when Juanjo and Juani, the third generation, decided in the 1990s to be the first in the area to obtain organic certification and opt for a different way of production, or when they decided not to remove old and low-productivity vines and replace them with crops subsidized by the EU. Important decisions made today by Juanjo, Carlos and Lucia, such as the decision to go for biodynamics and Demeter certification or to use the knowledge and expertise that their parents did not have to give a plus to his wines and gradually establish themselves as a reference for Jumilla.